

DOMESTIC CONCERNS.

Fruit Cake: Two cups of flour, one cup each of sugar, fruit and sour cream, one teaspoonful each of cinnamon, allspice, nutmeg and soda, melted butter the size of an egg. Stir well and bake two hours.—*Prairie Farmer.*

Ham Salad: Take one pound of lean cold boiled ham, and cut fine. Chop half an onion, celery, and mix with the ham; put in a salad-bowl, pour over one-half pint of mayonnaise, and garnish with rings of hard-boiled eggs.—*Harper's Bazar.*

The common practice of hanging the thermometer on a single nail driven in a post or wall, often leads to its breaking by some person hastily brushing past and knocking it off. To prevent this drive in two nails just far enough apart to admit the wire loop of the thermometer, and horizontal to each other.

Corn Muffins: One pint of flour, one of Indian meal, one-third of a cupful of sugar, one teaspoonful of soda, two of cream of tartar, two eggs, a pint of milk, one tablespoonful of melted butter. Mix the dry ingredients together and sift them. Beat the eggs light, add the milk to them and stir into the dry ingredients. Bake twenty minutes in buttered muffin-pans. Two dozen muffins can be made with the quantities given.—*N. Y. Ledger.*

Beefsteak with Smothered Onions: A steak half an inch thick requires ten minutes to cook, and one an inch thick requires fifteen minutes. Have ready a hot platter, put the steak upon it, and a little butter, salt and pepper upon both sides. Cut six onions very fine, put them in a saucepan with a cup of hot water, a piece of butter the size of an egg, pepper, salt and a little flour. Let it stew until the onions are quite soft. Turn over the steak and serve. Cook the onions first and set where they will keep hot while you broil the steak.—*Boston Budget.*

Julienne Soup: The preparation of the vegetables is the most important point in this favorite soup. Take one-fourth of a pound each of carrot, turnip, half an ounce of celery and two ounces each of leek and onion. Cut these in thin shreds, and fry them in butter until they are brown. Drain off the butter, cover the vegetables with broth or stock and let them boil about two minutes; then add them to three quarts of good soup stock, and boil gently for two hours. Tender young asparagus, boiled, is an acceptable garnishing for this soup, or poached eggs are delicious with it.—*Good Housekeeping.*

Poached Eggs With Onions: Variety in cooking is never more welcome than in spring. A very appetizing lunch or supper dish is made by frying half a dozen medium-sized sliced onions in a little butter, or mixed butter and drippings, until nicely browned. They should not be reeking with fat when done, and what little there is on the outside should be drained off; season with salt and pepper; lay on six poached eggs, sprinkle with a very little cayenne and give just one squeeze of lemon juice over the top. A nice sauce to pour over poached eggs is made by simmering four tablespoonfuls of any good gravy with four of water and two of good vinegar; season with salt and pepper; stir in very slowly, so as not to curdle, two well-beaten yolks of eggs, and as soon as it thickens pour over some poached eggs. Do not allow the sauce to boil, or it will not be at its best.—*American Agriculturist.*

PANCAKES IN VARIETY.

Three Ways of Making Very Light and Delicious Ones.

Pancakes of all kinds hold an important place at the breakfast table—the buckwheat cake, the most cherished of all. When properly made this is the best of all the griddle cakes; but it has been against it when made from yeast or risen over night that it was difficult to make light and sweet, and that disagreeable effects frequently followed its eating. It is found that by the use of baking powder to raise the batter these objections have been entirely overcome, and that buckwheat cakes are made a most delicious food—light, sweet, tender and perfectly wholesome—that can be eaten by anyone without the slightest digestive inconvenience. Once tested from the following receipt no other will be used: Two cups of buckwheat, one cup of wheat flour, two tablespoonfuls baking powder, one-half teaspoonful of salt, all sifted well together. Mix with milk into a thin batter and bake on a griddle. Very delicate and delicious cakes are made by allowing two teaspoonfuls of baking powder and one-half teaspoonful of salt to one quart of milk, and sufficient corn meal, mixing all into a smooth, thin batter; add eggs separately, and one cupful of flour, into which the baking powder has been mixed, into the yolks, then add the milk. If needed, add more flour. Bake in small cakes, butter each one as it comes from the fire, place four in a pile, with very thin layers of any kind of sweet jelly between, and powdered sugar over the top. They should be baked very thin and four served to each person.—*Cuisine.*

The musical note of the katydid is something with which nearly everybody is familiar. This is how the insect makes the music: At the base of each wing is a thin membrane called the *He* (for it is only the male katydid which is thus supplied) raises the wing covers, and rubs the two plates together. If you could do that with your shoulders blades you would imitate the operation.

Cold storage for the preservation of fruit has proved a failure. The fruit, while kept in good condition for the time, decayed rapidly when taken out of storage. Apples were successfully preserved by being kept on barges in New York harbor, where the water kept them just above the freezing point.

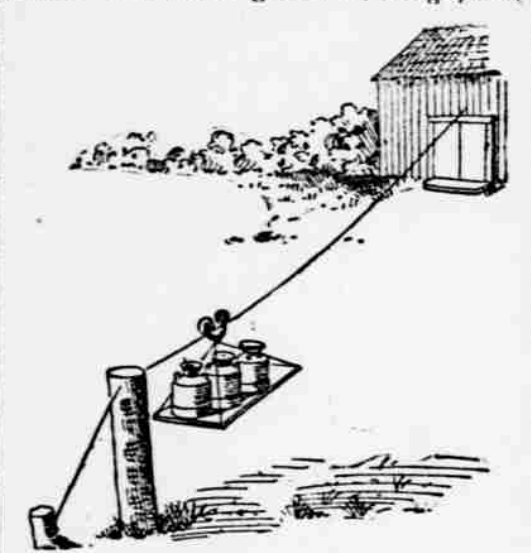
It is estimated that there are upward of seventy thousand different kinds of plants and animals are constantly being made to this number.

AGRICULTURAL HINTS.

SIMPLE MILK CARRIER.

Contrivance for Carrying Milk from Barn to Milkhouse.

Our illustration shows an apparatus for conveying milk from the barn to the milkhouse. It resembles the well-known hay carriers in principle, and all know what labor savers they are. This is "a sketch from life," made by the dairy editor on a recent visit to the milk-producing district of Illinois. The carrier runs on a half-inch wire cable. This cable is 270 feet long and is attached to the barn at one end and to posts at the other as shown. Before constructing this apparatus it was hard work to get the milk from the barn to the milkhouse; now the men can milk the entire herd and one of them lead the cans of milk to the milk house as he would lead a pet colt. The milkhouse—not shown in the cut—is close beside the taller post. By the way, it is supplied with running water from a spring 180 rods distant. A hydraulic ram forces the water over a hill 60 feet high. The milk goes to Chicago, and



A MILK CARRIER.

water tanks are necessary to cool it and keep it sweet. All creamery patrons should use these cooling tanks. They will also keep the milk from freezing in winter. Ordinarily the tank can be filled by windmill or tread power, running the water for stock right through the milk tank. In this way there is no waste either of water or of labor. There are other cases in which a carrier would be a great convenience. Such an apparatus could be used for carrying will for hogs as the carrier can be placed high enough to pass over fences, if necessary. Other cases will suggest themselves.—*Orange Judd Farmer.*

ABOUT MILK FEVER.

A Month Before Calving Time Begin a Cooling Diet.

At least a month before the calving time, says the American Cultivator, it is well to begin the cooling diet, which will keep the system open and unclogged by heating material. Grain and other heating rations should be gradually reduced in quantity, not suddenly, to affect the animal's health, but slowly, dropping off a little each day. Only a limited amount of meal and rich, blood-making foods should be given and the cows should be encouraged to eat food that will be good to the blood. Slops, roots, and hay and mash of bran are inclined to keep the bowels open. In milk fever the bowels are always very constipated, and it is sometimes possible to obtain a passage from them. By preventing any such clogging of the bowels beforehand, the condition cannot be made possible after the calving. About ten days to two weeks before the period of dropping the calf, a purge of epsom salts should be administered in sufficient doses to cause a good movement of the bowels. The bowels must be kept free and in good working order up to the time of delivering. If the animal approaches the critical period in this condition, the danger of milk fever is very slight, and not one case in a hundred will show any decided symptoms of the disease. The prevention invariably gives the best results without calling in a doctor, while the treatment of the disease itself entails the expense of a doctor, and very often endangers the loss of a valuable animal. The writer has had enough experience with the fatal disease to warn dairymen to be on the lookout for it before it has actually developed.

DAIRY SUGGESTIONS.

BONES make a good fertilizer if buried near the grapevine. Old boots and shoes may be utilized in the same way.

If, by accident, you have a poor tub of butter, don't put your brand upon it, but send it off and let it be sold on its merits.

In nearly all cases the earlier the fruit is thinned the better. It is not a good plan to allow the trees to mature too much fruit.

Root pruning is done by taking a sharp spade and digging a circle around the stem of the tree deep enough to cut off a portion of the roots.—*St. Louis Republic.*

Poos help in the dairy is worse than no help at all. Milkmen or butter makers cannot be picked up at the crossroads. The business requires experience, fidelity and persistence.

A good reputation is a good help in making butter, so when you get it don't for the world blast it by sending off a package of poor butter when there is a chance of a good customer getting it.

It is not wise to take any cream from milk that is to be made into cheese. There may be a small per cent. gain by the operation, but it will be followed by a damaged reputation that it will take a long time to outgrow, so that in the end it will be a losing business.—*Farmers' Voice.*

Tobacco as an Insecticide.

The old-time remedy of tobacco is rapidly coming into favor again. For cheapness it can hardly be equalled, as only the refuse stems of the poorest quality need be used. In fact, these are better than the stems of fine Havana because poor tobacco contains a greater quantity of nicotine, which is the active poison that kills the insects. The decoction is made by steeping a pound of stems in a gallon of hot water. After it has cooled the liquid is strained off and applied with an ordinary spraying apparatus. Spraying with tobacco is recommended for the flea beetles on tomatoes, potatoes, cabbage and radishes, also as a specific for lice, ticks and other external parasites of animals. This remedy has the recommendation that it is not a dangerous poison to have around where children and innocent animals may get at it.—*American Agriculturist.*

THE BEST BERRIES.

Experiments to Determine the Most Productive and Largest Varieties.

The results of the recent tests of blackberries, dewberries and raspberries are given in bulletin No. 63 of the Geneva (N. Y.) station. The soil was rather a stiff clay loam, well tilled and fertilized with stable manure. The vines tested were given no winter protection.

The most productive blackberry at the station in 1893 was found to be the Dorchester, an old variety much esteemed in some localities for the productiveness and quality of the fruit. Ancient Briton, which ranked second, gave excellent, medium-sized fruit. Early Harvest made a good record, though apt to be injured by winter. Agawam proved fourth in productiveness, and is considered one of the most valuable varieties tested at the station.

Among dewberries the Lucretia yielded the best and largest crop. The fruit is, however, inferior in flavor and quality to that of the blackberry.

The most productive blackcap at the station was the Mills No. 7. It would appear to be as hardy as the Shaffer, and on account of its very large size, fine appearance, good quality and productiveness should prove to be a desirable acquisition to the black raspberry list. Mills No. 15, Hillborn and Sprays Early came next in the order named in productiveness.

The Columbian, Shaffer and Cardinal were found to be the most productive of the purple raspberries, while among the red the Cuthbert proved the most prolific. The latter holds first rank as a market berry against all newcomers. The Royal Church took second place.

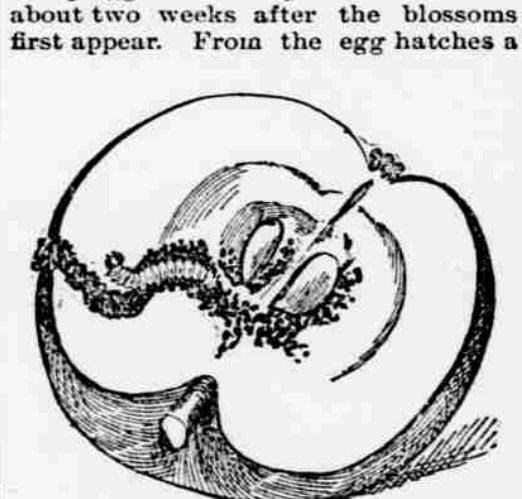
This is a late variety and is recommended as worthy of trial for the late home garden, as is the Pomona for early fruit. The Turner, while not equal to the Cuthbert, is more hardy, and consequently valuable for many localities where the latter does not succeed.

Among the white raspberries the Vermont and Caroline proved the most productive, while the Champlain ranks high for flavor and quality.

THE CODLING MOTH.

Its Depredations Can Be Averted by Careful Spraying Only.

The illustration represents the worm of the codling moth as it is found in the matured apple. The injury and loss occasioned by this insect has been recently felt in almost all fruit-growing regions. The female begins to lay eggs in the calyx of the blossom about two weeks after the blossoms first appear. From the egg hatches a



THE WORK OF THE CODLING MOTH.

caterpillar which pierces the skin of the fruit and eats its way toward the center. It feeds upon the pulp around the core until it finishes its caterpillar growth, at which time it is about three-fourths of an inch in length. Then it usually leaves the apple to find a crevice in the bark where it spins a silken cocoon and enters the pupa stage. Two weeks later it emerges as a moth like the one which laid the original egg. The experience of horticulturists has been that the injury caused by this insect can only be averted by careful spraying.

A PROFITABLE CROP.

When Properly Cultivated There Is Considerable Money in Onions.

One of the most profitable of the small special farm crops is onions. They have always been so. Doubtless the reason is that skill is needed to grow a good crop, and it is as easy as falling off a log to make a mess of the job and find the crop to be smothered in weeds before the little onions are to be seen. Then the time taken to save the crop is lost and the grower is trying to bring a dead man to life again. The crop is not worth the cost of saving. The land must be cleaned by previous cultivation and well manured with old manure free from seeds of weeds, or by fertilizers, which is the better way. The seed must be good. It is no using home-grown seed. This kind of seed produces more scallions than anything else, for seed growing of any kind is a special business that must have experience and scientific knowledge to make it successful.

But some farmers do succeed, and others may. What one can do another can if he will. The onion grower must determine to succeed, and back up his determination with an invincible will, and then he may get 600 to 800 bushels of bulbs to the acre. One acre is better to begin with until one learns how to keep the weeds down.—*Colman's Rural World.*

Rural Mail Delivery.

An interesting movement has been projected in the attachment to the post office appropriation bill of an amendment setting aside \$20,000 for the purpose of experimenting with rural free delivery. With this amendment there is another directing the postmaster-general to report to the next congress such measures as may be deemed practicable for mail delivery in the rural districts and their probable cost. The experiments thus forecasted will be watched with interest, and the results will be of great value to the country districts where rural free delivery involves such important interests. The marked growth in city population at the expense of the population of the country is in large measure due to the present isolation of America, and the difficulty of keeping in touch with the outer world. Rural mail delivery would no doubt go far to counteract this tendency.

Straw as Plant Food.

If straw is used for food, because it contains but little nutrition, it must necessarily follow that it is not valuable for plant food. When used as bedding and added to the manure heap its value is more as an absorbent than as a plant food. Unless it is in a fine condition it decomposes very slowly in the soil, and gives no beneficial results the first year. The proper way to use it as manure is to first allow it to be used as food by the animals.

WERE KNOWN YEARS AGO.

LEATHER trunks for transporting clothes were made and sold in Rome as early as the time of Julius Caesar.

The trades of the joiner and cabinet-maker are first mentioned as distinct from that of the carpenter in 1510.

HOMER mentions locks and keys, and Pliny attributed the invention of locks to Theodoros, of Samos, B. C. 750.

Moorish pottery and vase makers were brought to Italy in 1115, in order to teach the trade to native workmen.

The cloth weavers' unions were great political forces in Ghent, Bruges and Brussels as early as the twelfth century.

PLINY says that the Romans learned the use of yeast from the Greeks during the war with Persius, king of Macedonia.

JUDGE WAXEM'S PROVERBS.

POVERTY is mity nia crime in politics.

The best test of a man's ability to hold enny odds is to git it.

It's a powerful bad sine when wimmen git the politticks habit.

Concessions think it ain't doin' its dooty ef it ain't makin' laws all the time.

PUBLIC OFFIS is a publick trust, and the man that hain't got the offis is agin trust.

THAT ain't a foot on erth big enuf to tramp on the star spangled banner uv freedom.

Er eny U. S. senter carries a littenin rod to keep the presidential littenin rod strikin' him nobody ever seen it stickin' up in site.—*Detroit Free Press.*

JEWELER'S FUN.

HUSBAND—"This paper says a man-of-war costs over a million dollars." WIFE—"And it's only plated war at that!"

GOLAM—"Political rings have a lot of gold in them." PARSIS—"Yes; but there is also a great deal of 'copper' in their composition." Truth.

MARY—"Do you believe it is possible for a girl to be so homely as to stop a clock?" JANE—"I don't know. You can easily find out, however."—*Boston Transcript.*

SHE—"What a fitting token of married love is the wedding ring!" HE—"It is. A ring has no end, and it also has no beginning." It is absolutely without beginning, and much wiser put on than taken off.—*Harlem Life.*

CHARITY NOTES.

THERE are 7,000 soup kitchens in France.

ITALY has 270,000 inmates of the poor houses.

The almshouses of France have 290,000 inmates.

AUSTRIA has 124,000 orphans cared for by the state.

GERMANY has 320,000 paupers in the public almshouses.

ENGLISH charity hospitals annually relieve 145,000 sick.

The annual expense of raising an orphan in France is \$50.

THERE are in Austria 200,000 persons receiving state aid.

THE MARKETS.

NEW YORK, APRIL 16, 1894.	
CATTLE—Native Steers	4 40 @ 4 50
CORNS—No. 2 Mixed	2 75 @ 3 00
FLOUR—Winter Wheat	2 75 @ 3 00
CORNS—No. 2 Mixed	2 75 @ 3 00
OATS—Western Mixed	28 @ 30
PORK—New Mess	14 00 @ 14 25
ST. LOUIS.	
CATTLE—Shipping Steers	7 00 @ 7 50
BEEVES—Fair to Choice	4 00 @ 4 25
HOGS—Fair to Choice	3 50 @ 4 00
SHEEP—Fair to Choice	3 50 @ 4 00
FLOUR—Patent	2 85 @ 3 00
WHEAT—No. 2 Red	2 25 @ 2 50
WHEAT—No. 2 Red Winter	2 25 @ 2 50
CORNS—No. 2 Mixed	30 @ 32
OATS—No. 2	31 @ 33
TOBACCO—Lugs	4 50 @ 11 00
HAY—Clear Timothy	10 00 @ 10 50
BUTTER—Choice Dairy	17 @ 20
EIGNS—Fresh	9 00 @ 10 00
PORK—Standard Mess (new)	13 75 @ 13 50
BACON—Clear Ribs	7 50 @ 7 75
LARD—Prime Steam	7 50 @ 7 75
CHICAGO.	
CATTLE—Shipping Steers	3 00 @ 4 25
HOGS—Fair to Choice	4 00 @ 5 25
SHEEP—Fair to Choice	3 00 @ 5 50
FLOUR—Winter Patent	2 85 @ 3 00
WHEAT—No. 2 Spring	2 15 @ 3 00
CORNS—No. 2 Mixed	28 @ 30
OATS—No. 2	32 @ 34
PORK—Mess (new)	12 70 @ 12 75
CITY.	
CATTLE—Shipping Steers	3 10 @ 4 45
HOGS—All Grades	4 75 @ 5 00
SHEEP—All Grades	3 25 @ 3 50
OATS—No. 2	32 @ 33
CORNS—No. 2 Mixed	28 @ 30
NEW ORLEANS.	
FLOUR—High Grade	2 85 @ 3 30
OATS—No. 2	30 @ 40
HAY—Choice	15 00 @ 16 00
BACON—Sides	12 @ 13
COTTON—Middle	67 @ 75
LOUISVILLE.	
WHEAT—No. 2 Red	57 @ 58
CORNS—No. 2 Mixed	33 @ 36
PORK—New Mess	12 75 @ 13 25
BACON—Clear Ribs	7 50 @ 8 00
COTTON—Middle	67 @ 75



KNOWLEDGE

Brings comfort and improvement and tends to personal enjoyment when rightly used. The many, who live better than others and enjoy life more, with less expenditure, by more promptly adapting the world's best products to the needs of physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs. Its excellence is due to its presenting in the form most acceptable and pleasant to the taste, a refreshing and truly beneficial properties of a perfect laxative; effectually cleansing the system, dispelling colds, headaches and fevers and permanently curing constipation. It has given satisfaction to millions and met with the approval of the medical profession, because it acts on the Kidneys, Liver and Bowels without weakening them and it is perfectly free from every objectionable substance.

Syrup of Figs is for sale by all druggists in 50c and \$1 bottles, but it is manufactured by the California Fig Syrup Co., whose name is printed on every package, also the name, Syrup of Figs, and being well informed, you will not accept any substitute if offered.

Poverty in City and Country.

In some ways it is easier to be poor in the city than in the country, because the former has so many cheap treats at hand. On the other side, it is much easier to be ambitious, envious and discontentedly extravagant in the city, because so wide a gulf separates rich and poor. In country life (which includes that of villages and small towns) the well-to-do live very much as do those with half their income. There is a wide level that means only the middle class in urban life. Few, comparatively, fall below it or rise above it in bucolic neighborhoods. Comforts are common, but expensive elegancies are deemed extravagant by most of the country rich. There is little of that sharp distinction, for example, existing in towns between those who do and who do not "keep a carriage."—*Philadelphia Press.*

—It may not be generally known, but it is a fact, nevertheless, that, on an island off the Mosquito coast, Nicaragua, Central American, there is a species of ape very closely resembling the African gorilla, both in size and in its sunny disposition. How it comes there is only a matter of conjecture—for it departs unduly from the characteristics of the American monkey tribe.—*Goldthwaite's Geographical Magazine.*

—Two persons playing dominoes ten hours a day, and making four moves a minute, could continue 118,000 years without exhausting all the combinations of the game, the total of which is 248,528,211,840.

There is more Catarrh in this section of the country than all other diseases put together, and until the last few years was supposed to be incurable. For a great many years doctors pronounced it a local disease, and prescribed local remedies, and by constantly failing to cure with local treatment, pronounced it incurable. Science has proven catarrh to be a constitutional disease and therefore requires constitutional treatment. Hall's Catarrh Cure, manufactured by F. J. Cheney & Co., Toledo, Ohio, is the only constitutional cure on the market. It is taken internally in doses from 10 drops to a tea spoonful. It acts directly on the blood and mucous surfaces of the system. They offer one hundred dollars for any case it fails to cure. Send for circulars and testimonials. Address, F. J. CHENEY & CO., Toledo, O. Hall's Family Pills, 25 cents.

JOHNIE—"Mamma, I heard the preacher say to-day that matches were made in Heaven. Is it so?" Mamma—"Of course. Why not?" Johnie—"Well, I don't see any use for matches. There's no night there."

False Guides. Are they who recommend the use of mercury to the bilious, and gullible indeed are those who follow such advice. Blue pill and calomel poison the system. Howitzer's Stomach Bitters is a safe substitute for such dangerous drugs. They arouse the liver when inactive most effectually and promote the health, general health, constipation, malaria, dyspepsia, rheumatism yield to the Bitters.

LENA—"Fred didn't blow his brains out because you jilted him the other night; he came and proposed to me." Maud—"Did he? Then he must have got rid of them in some other way."—*St. Louis Humorist.*

The Public Awards the Palm to Hale's Honey of Horehound and Tar for coughs. Pike's Toothache Drops Cure in one minute.

An Irish lawyer said to a witness: "You're a nice fellow, ain't you?" (Witness replied: "I am, sir, and if I was not on my oath I'd say the same of you.")—*Oakland Enquirer.*

"BROWN'S BRONCHIAL TROCHES" are widely known as an admirable remedy for Hoarseness, Coughs and Throat troubles.

PREDICATE si blind from birth.—Ram's Horn.

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ST. JACOBS OIL MAKES A PERFECT CURE OF BURNS, BRUISES, SCALDS, CUTS AND WOUNDS.

Young Wives WHO ARE FOR THE FIRST TIME TO UNDERGO WOMAN'S SEVEREST TRIAL, WE OFFER

"Mothers' Friend"

A remedy which, if used as directed a few weeks before confinement, robs it of its Pain, Horror and Risk to Life of both mother and child, as thousands who have used it testify.

"I used two bottles of 'MOTHERS' FRIEND' with MARVELOUS RESULTS, and wish every woman who has to pass through the ordeal of child-birth to know if they use 'MOTHERS' FRIEND' for a few weeks it will rob confinement of pain and suffering and insure safety to life of mother and child."—*MRS. SAM HAMILTON, Eureka Springs, Ark.*

Book to Mothers mailed free containing valuable testimonials. Sent by express, charges prepaid on receipt of price, \$1.00 per bottle. Sold by all druggists. HEADQUARTERS, ATLANTA, GA.

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CLAIRETTE SOAP BEST PUREST AND MOST ECONOMICAL.

SOLD EVERYWHERE BY THE N.K. FAIRBANK COMPANY, ST. LOUIS.

THE POT INSULTED THE KETTLE BECAUSE THE COOK HAD NOT USED

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